

GOOD MORNING HOLLYWOOD

8 AM - 11AM

assorted pastries, frittata, & beverages available from 7am

MARKET FRUIT (VE) (GF) seasonal mix	9	BREAKFAST BURRITO scrambled eggs, roasted potatoes, caramelized onion, poblano pepper, avocado, flour tortilla add bacon (+7), steak (+9)	18
CLARK STREET SOURDOUGH BATARD butter & jam	9	KIMCHI SCRAMBLE (V) garlic chili oil, sesame, green onion, breakfast potatoes, grilled sourdough batard	21
DRAGON FRUIT CHIA PUDDING (VE) (GF) goji berries, coconut yogurt, homemade granola, almond, maple, mint, berries	15	FRENCH ROLLED OMELETTE (GF) (V) boursin cheese, spinach, mushrooms, breakfast potatoes	21
STRAWBERRY OVERNIGHT OATS (VE) (GF) oat milk, vanilla, agave, berry compote	15	ROSEMARY HAM & GRUYERE SANDWICH* grilled sourdough batard, two soft scrambled eggs, mixed greens	22
FRITTATA sharp cheddar, roasted tomato, onion, potato *available starting at 7am	18	BREAKFAST IN HOLLYWOOD* two eggs any style, breakfast potatoes, toast or croissant, chicken sausage or bacon	24

(VE) VEGAN

(V) VEGATARIAN

(GF) GLUTEN FREE

◇ VEGAN OPTION AVAILABLE

*GLUTEN FREE OPTION AVAILABLE

ADDITIONALS

AVOCADO	5
EGGS	5
GREEK YOGURT	8
CHICKEN SAUSAGE	9
BACON	9
BREAKFAST POTATOES	12
HOUSE SALAD	12

COFFEE & TEA

DRIP COFFEE	5
ESPRESSO	6
AMERICANO	7
MACCHIATO	7
CORTADO	7
LATTE	7
CAPPUCCINO	7
MOCHA	7
TEAS	6

BEVERAGES

SODAS coke, diet coke, sprite	5
LEMONADE	6
ICE TEA	6
FRESH JUICES orange, grapefruit	6
PRESSED JUICERY greens, sweet greens & ginger, orange tumeric	9
BOTTLED WATER mountain valley still or sparkling	10



Executive Chef Daniel Pheifer-Kotz

THE ASTER

We add a \$5 delivery fee and a 20% service charge to all room service orders in lieu of tips, which is distributed to our service staff. Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us. Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

THE ASTER

LUNCH 11AM - 5PM

MARKET GREENS (VE) (GF)	15	AVOCADO TOAST (V) (GF)	17
cucumber, baby heirloom tomatoes, radish, champagne vinaigrette		roasted mushrooms, arugula, pecorino, olive oil	
LEMON GROVE CAESAR (V) (GF)	21	HUMMUS & CUCUMBERS (V) (GF)	16
romaine hearts, crispy onions, parmesan, boquerones, caesar dressing		grilled cucumbers, hummus, harrisa, feta, fried garbanzo beans, pickled onions, serrano peppers	
DINOSAUR KALE (V) (GF)	18	POTATO CHIPS (V) (GF)	13
pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette		creme fraiche, caramelized onion, chives	
CHILLED WHITE BEAN SALAD (V) (GF)	19	TRUFFLE PARMESAN FRIES (V) (GF)	15
shallots, feta, sundried tomatoes, champagne vinaigrette		smoked tomato and pickled pepper aioli	
THAI STEAK SALAD (GF)	21	ASTER WINGS (GF)	16
mixed greens, mango, cabbage, herbs, toasted cashews, soy lime vinaigrette		orange ginger glaze, lemon pepper, or sambal maple sesame	
LEMONGRASS BEEF SKEWERS (GF)	19	ONION RINGS (V)	15
pickled carrots & kohlrabi, orange ginger sauce		ranch	
		SOUP OF THE DAY	14

PLATES

GRILLED CHICKEN SANDWICH	22	SEARED TUNA NICOISE SALAD (GF)	25
burrata, arugula, roasted tomatoes, red onion, harissa aioli, grilled sourdough, fries or salad (wrap available, upon request)		baby potatoes, hardboiled egg, haricot vert, olives, baby tomatoes, champagne vinaigrette	
AMERICAN WAGYU BURGER (V)	28	CHICKEN TACOS	19
new school american cheese, tomato, dill pickles, aster sauce, fries or salad		shredded cabbage, cotija, red onion, salsa roja, avocado, crema	
STIR FRY NOODLES (VE)	15	ROASTED CHICKEN & QUINOA SALAD (GF)	22
mushroom, onion, carrot, cabbage, sesame add chicken (9) add steak (12) add shrimp (15)		beluga lentils, roasted squash, sunflower seeds, cilantro, cranberry, lemon curry vinaigrette	

ADDITIONALS

BACON (GF)	9
FRIES (VE) (GF)	11
SWEET POTATO FRIES (VE) (GF)	11
AVOCADO (VE) (GF)	5
EGGS (V) (GF)	5
GRILLED BROCCOLINI (V) (GF)	9

BEVERAGES

BOTTLED WATER	10
moutain valley spring or sparkling	
SODAS	5
coke, diet coke, sprite	
LEMONADE	6
ICE TEA	6
FRESH JUICES	6
orange, grapefruit	
PRESSED JUICERY	9
greens, sweet greens & ginger, orange turmeric	

(VE) VEGAN (V) VEGATARIAN (GF) GLUTEN FREE (RAW) RAW FISH

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THE ASTER

DINNER 5PM-10PM

MARKET GREENS (VE) (GF)	15	AVOCADO TOAST (V)	17
cucumber, babyheirloom tomatoes, radish, champagne vinaigrette		roasted mushrooms, arugula, pecorino, olive oil	
LEMON GROVE CAESAR (V) (GF)	21	HUMMUS & CUCUMBERS (V) (GF)	16
romaine hearts, crispy onions, parmesan, boquerones, caesar dressing		grilled cucumbers, hummus, harissa, feta, fried garbanzo beans, pickled onions, serrano peppers	
DINOSAUR KALE (V) (GF)	20	CRISPY MARBLE POTATOES (V) (GF)	16
pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette		aji amarillo aioli, pecorino romano, cilantro	
CHILLED WHITE BEAN SALAD (V) (GF)	19	TRUFFLE PARMESAN FRIES (V) (GF)	15
shallots, feta, sundried tomatoes, champagne vinaigrette		smoked tomato and pickled pepper aioli	
BURATTA (V)	24	ASTER WINGS (GF)	16
meyer lemon marmalade, heirloom tomatoes, black garlic molasses, grilled sourdough		lemon pepper, chili orange or sambal maple sesame, with ranch	
GRILLED BROCCOLINI (V) (GF)	17	STEAK TARTAR	28
parmesan, lemon, garlic chili oil		egg yolk, black truffle, shallot, cornichons, parmesan, sourdough crostini	
		LEMONGRASS BEEF SKEWERS (GF)	19
		pickled carrots & kohlrabi, orange ginger sauce	

PLATES

GRILLED CHICKEN SANDWICH	22	SEARED TUNA NICOISE SALAD (GF)	25
burrata, arugula, roasted tomatoes, red onion, harissa aioli, grilled sourdough, fries or salad (wrap available, upon request)		babypotatoes, hardboiled egg, haircot vert, olives, tomatoes, champagne vinaigrette	
AMERICAN WAGYU BURGER (V)	28	CHICKEN TACOS	19
new school american cheese, tomato, dill pickles, aster sauce, fries or salad		shredded cabbage, cotija, red onion, salsa roja	
ROASTED HALF CHICKEN (GF)	35	CACIO E PEPE (V)	29
pattypan squash, sugar snap peas, lemon caper squash		chitarra pasta, pecorino, parmigiano reggiano, black pepper	

ADDITIONALS

BACON (GF)	9
FRIES (VE) (GF)	11
SWEET POTATO FRIES (VE) (GF)	11
AVOCADO (VE) (GF)	5

BEVERAGES

BOTTLED WATER	10
moutain valley spring or sparkling	
SODAS	5
coke, diet coke, sprite	
LEMONADE	6
ICE TEA	6
FRESH JUICES	6
orange, grapefruit	
PRESSED JUICERY	9
greens, sweet greens & ginger, orange turmeric	

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(RAW) RAW FISH

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COCKTAILS | 18

by Jose Valladares

THE NEW MEMBER

gin, cointreau, lime, blackberry, mint, tonic

SMOKE ON VINE

Stranahan's Blue Peak whiskey, mezcal, ancho reyes, sherry, Angostura bitters, smoked maple syrup

THE ASTER SPRITZ

strawberry aperol, rosato, sparkling wine

CHAMOMILE FIELDS

vodka, chamomile honey & rosemary syrup, cointreau, egg white, citrus

THE SILENT STAR

Weber Ranch agave vodka, strawberry matcha, rosato, lemon, egg white

THE GREEN ROOM

mezcal, jalapeno, apple, cilantro, bergamot liqueur, lemon, chipotle salt

CALIFORNIA BLOOM

whiskey, st germain, hibiscus syrup, cherry bitters, citrus

ZERO PROOF | 16

CASABLANCA

dry london spirit, citrus, classico grande sparkling

OLD HOLLYWOOD

spirit of bourbon, allspice, clove orange

SOME LIKE IT HOT

agave reserva, jalapeno, lime, alderwood smoked salt

GIESEN SAUVIGNON BLANC

(non-alcoholic) marlborough, nz

GIESEN ROSE

(non-alcoholic) marlborough, nz

LYRES CLASSICO GRANDE SPARKLING BRUT

(non-alcoholic) united kingdom

BEERS | 9

PERONI LAGER

rome, italy

BOONT AMBER ALE

anderson valley, ca

BOOMTOWN IPA

los angeles, ca

CALI HEFEWEIZEN

san luis obispo, ca

GUINNESS

dublin, ireland

EINSTOK WHITE ALE

akureyri, iceland

T H E A S T E R

WHITE

ORIN SWIFT "BLANK STARE" SAUVIGNON BLANC russian river valley, california	18 / 72
PRIEST RANCH GRENACHE BLANC napa valley, california	15 / 60
TRAMIN PINOT GRIGIO alto adige, italy	15 / 60
POST & BEAM CHARDONNAY BY FAR NIENTE napa valley, california	20 / 80
DOMAINE AUCHERE SANCERRE loire, france	19 / 76

RED

OMEN CABERNET SAUVIGNON sierra foothills, california	18 / 72
J LOHR PINOT NOIR napa valley, california	15 / 60
RODNEY STRONG UPSHOT RED BLEND sonoma county, california	15 / 60
ARGIANO "NC" SUPER TUSCAN tuscan, italy	16 / 64
HAHN GSM GRENACHE SYRAH paso robles, california	15 / 60

ROSE & ORANGE

DOMAINE VETRICCIE ROSE corsica, fr	15 / 60
GERARD BERTRAND CREMANT DE LIMOUX BRUT ROSE languedoc-roussillon, france	15 / 60
CASADEMONT FLORANGE languedoc-roussillon, france	16 / 64

SPARKLING

RUFFINO PROSECCO veneto, italy	16 / 64
LAURENT-PERRIER BRUT CUVÉE champagne, france	28 / 140